

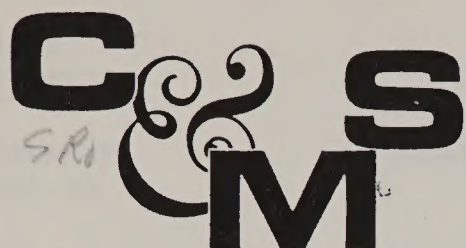
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UNITED STATES DEPARTMENT OF AGRICULTURE

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6/23/71/02



Consumer Protection Programs

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Publication Number 70-20

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UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro DU 8-3285

McDavid DU 8-4026

Washington, Oct. 1, 1970

Federal Meat Inspection Suspended at Cincinnati Plant:

The U.S. Department of Agriculture announced today that Federal meat inspection has been suspended at Pasquale Foods, Inc., 1025 Township St., Cincinnati, Ohio, effective Sept. 29.

USDA's Consumer and Marketing Service said that sanitation in the plant did not meet Federal requirements.

Officials said the plant is not entitled to process meat or meat products for interstate shipment, or to use the Federal inspection mark while the suspension is in effect. Ohio State officials were advised of the Federal suspension and indicated they will cooperate.

Inspection service was suspended at the Pasquale plant under provisions of the Federal Meat Inspection Act and the regulations issued under it. They require that all meat and meat products shipped in interstate or foreign commerce pass inspection before and after slaughter, and that plants and facilities be operated under sanitary conditions.

- - - - -

THE STATE OF TEXAS

County of _____
State of Texas

Know all men by these presents, that _____

of the County of _____ State of Texas

do hereby certify that _____
has been duly elected _____

and has taken the oath of office

and is now acting as _____

in and to the County of _____

State of Texas, and the said _____

has been duly elected _____

and has taken the oath of office

and is now acting as _____

in and to the County of _____

State of Texas, and the said _____

has been duly elected _____

and has taken the oath of office

and is now acting as _____

Witness my hand and seal

this _____ day of _____

UNITED STATES DEPARTMENT OF AGRICULTURE

Darrow DU 8-3285
McDavid DU 8-4026

Washington, Oct. 2, 1970

USDA To Tighten Control of Moisture in Poultry:

The U.S. Department of Agriculture has adopted an amendment to Federal poultry inspection regulations to tighten controls over moisture pickup during processing. The regulation provides for corrective action where needed, and requires Federal inspectors to retain any lot of poultry found to contain too much water. The amendment permits poultry processors to adjust their chilling methods as long as moisture limits are not exceeded.

Officials of USDA's Consumer and Marketing Service said that inspection regulations require poultry to be chilled immediately after slaughter to prevent bacteria growth. Because ice and water are used for quick chilling, the birds absorb some moisture. The permitted limits vary by class of poultry. The Federal inspector at the plant will retain any birds exceeding the limit for that particular class of poultry. Birds retained must be held in the plant until the excess moisture is removed. This action was not permitted under the previous regulation.

Moisture control procedures as part of the Poultry Inspectors' Handbook are available on request from the Consumer Protection Programs Services Staff, Consumer and Marketing Service, U.S. Department of Agriculture, Washington, D.C. 20250. Copies of the amendment are also available from the same address.

The regulation will be published in the Oct. 7, 1970 Federal Register and will become effective on Jan. 4, 1971.

Revised 10-5-1954
Revised 10-5-1954

U.S. DEPARTMENT OF AGRICULTURE

The U. S. Department of Agriculture has adopted the following policy regarding the registration of trademarks for agricultural products. The registration of trademarks for agricultural products is a matter of public interest and the Department of Agriculture is committed to the protection of the public interest in this matter. The registration of trademarks for agricultural products is a matter of public interest and the Department of Agriculture is committed to the protection of the public interest in this matter.

Methods as hereinafter described are recommended.

Officials of the Department of Agriculture are authorized to register trademarks for agricultural products. The registration of trademarks for agricultural products is a matter of public interest and the Department of Agriculture is committed to the protection of the public interest in this matter. The registration of trademarks for agricultural products is a matter of public interest and the Department of Agriculture is committed to the protection of the public interest in this matter.

Registration of trademarks for agricultural products is a matter of public interest and the Department of Agriculture is committed to the protection of the public interest in this matter. The registration of trademarks for agricultural products is a matter of public interest and the Department of Agriculture is committed to the protection of the public interest in this matter.

UNITED STATES DEPARTMENT OF AGRICULTURE

Martel DU 8-3285
McDavid DU 8-4026

Washington, Oct. 7, 1970

USDA Invites Comments on Meat and Poultry Additives:

The U.S. Department of Agriculture announced today that it is considering changes in its meat and poultry inspection regulations to control the addition of water and oil base solutions into meat and poultry products.

Officials of USDA's Consumer and Marketing Service said this was not a formal regulatory proposal but rather an invitation to interested persons to comment on the scope of any formal proposal which may be issued.

A typical meat product treated with a solution, C&MS said, is beef that is partially cooked in a processing plant and cooked further to complete its preparation in a "fast food" outlet such as a sandwich shop. The solutions are added to help retain normal color, to distribute seasonings throughout the meat, and improve tenderness. The solutions usually consist of water mixed with approved ~~seasoning~~ materials and phosphates and sometimes contain animal and vegetable fats, alone or in combination.

In poultry products, C&MS said, the solutions are added to inhibit the development of muscle dryness during cooking and to facilitate wider dispersion of flavoring agents. Typical poultry products are "self basting" raw turkeys injected with solutions of varying compositions.

Federal meat and poultry inspection laws prohibit the preparation of "adulterated" products, and state that a product will be considered adulterated "if any substance has been added thereto or mixed or packed therewith so as to increase its bulk or weight or reduce its quality or strength, or make it appear better or of greater value than it is."

Meat and poultry products can become adulterated by the addition of water. C&MS must therefore have information on the amount of water, if any, necessary in these solutions in order to achieve the desired results in these products. Any comments on this subject should include substantive data and information to show that water is necessary to prepare the products and the amount required for the given purpose, officials said.

C&MS said any proposed regulation would specify:

1. The products into which liquids can be injected, mixed, or otherwise added.
2. Liquids that may be added.
3. The maximum percentage of liquid that may be added.
4. General plant operating procedures that must be met with the requirement that the specific processing methods be submitted for approval along with the application for label approval.
5. Handling practices to be used during distribution in commerce to insure proper identification of the products when delivered to the consumer.

Meanwhile, C&MS is giving temporary approval to products meeting the following requirements: labels must bear a prominent, legible and descriptive name; the product name must include a bold statement declaring the amount of solution added and the common or usual name of each of its ingredients in the order of predominance. Solutions approved thus far range from 2 to 10 percent of the weight of the meat product and 3 to 6 percent of the weight of the poultry product.

Two copies of any comment should be sent to the Hearing Clerk, U. S. Department of Agriculture, Washington, D. C. 20250 before Nov. 9, 30 days after publication of this announcement in the Federal Register on Oct. 8. All comments will be available for public review in the Hearing Clerk's office.

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UNITED STATES DEPARTMENT OF AGRICULTURE

Martel DU 8-3285
McDavid DU 8-4026

Washington, Oct. 7, 1970

USDA Alerts Meat Plants to New Registration Requirement:

The U. S. Department of Agriculture today alerted the Nation's meat industry to the registration requirements of the new inspection regulations which were issued earlier this month.

The regulations, which go into effect on Dec. 1, 1970, require the principal owner of a firm operating in any phase of the meat industry to submit certain information to the Administrator of USDA's Consumer and Marketing Service. This information includes the principal owner's name, the address of each of his establishments, and the trade names under which he conducts his business.

Official forms for submitting this information are available from any of the regional or circuit consumer protection program offices or from the Compliance and Evaluation Staff, Consumer and Marketing Service, U. S. Department of Agriculture, Washington, D. C. 20250. To comply with the regulations, forms must be completed and returned by March 1, 1971.

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Specifically, the registration requirement applies to anyone who, in a non-federally inspected establishment, "engages in business, in or for commerce as a meat broker, renderer, or animal food manufacturer, or engages in business in commerce as a wholesaler of any carcasses, or parts or products of the carcasses, of any livestock, whether intended for human food or other purposes, or engages in business as a public warehouseman storing any such articles in or for commerce, or engages in the business of buying, selling, or transporting in commerce, or importing any dead, dying, disabled, or diseased livestock, or parts of the carcasses of any such livestock that died otherwise than by slaughter...."

The Wholesome Meat Act, which became law in 1967, gives the Secretary of Agriculture authority over industries which could divert unfit meat to the human food supply. These persons include transporters, brokers, renderers, cold storage warehouses, and animal food manufacturers.

Registration of the principal owners of firms involved in the meat business will enable C&MS' Compliance and Evaluation Staff to more effectively enforce the provisions of the Act relating to non-federally inspected products.

Persons in the poultry industry need not register at this time.

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USDA 3096-70

UNITED STATES DEPARTMENT OF AGRICULTURE

Martel DU 8-3285

McDavid DU 8-4026

Washington, Oct. 7, 1970

USDA Invites Comments on Cooked Sausage Ingredients:

The U.S. Department of Agriculture today invited public comments on a request from a food processing firm that cooked poultry be permitted in cooked sausage products, such as frankfurters and bologna.

Last year, USDA's Consumer and Marketing Service amended its meat inspection regulations to permit up to 15 percent raw poultry in cooked sausages without requiring a change in the product name. More than 15 percent raw poultry requires a change in the product name too, for example, "frankfurters, chicken added." In both instances, the poultry product used is declared in the ingredient statement on the sausage label.

Federal law requires that Federally inspected meat products be labeled with their common or usual name. The law therefore prohibits distribution of a meat product under a given name unless it complies with the composition and other requirements associated with that particular name.

In the case of cooked sausages, the C&MS regulation requires that only raw meat or poultry be used. The only exception is the allowance of no more than 10 percent of previously manufactured sausage which is identical in preparation and composition to the type of sausage in which it is used.

-more-

C&MS said it wanted information from knowledgeable parties concerning the common or usual ingredients, method of preparation, or other properties unique to cooked sausages. Anyone interested should send two copies of his statement to the Hearing Clerk, U.S. Department of Agriculture, Washington, D.C. 20250 before Dec. 7, 60 days after publication of this announcement in the Federal Register on Oct. 8. All comments will be available for public review in the Hearing Clerk's office.

USDA 3097-70

UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro DU 8-3285

McDavid DU 8-4026

Washington, Oct. 9, 1970

Federal Meat Inspection Reinstated at Cincinnati Plant:

The U.S. Department of Agriculture announced today that Federal meat inspection has been reinstated at Pasquale Foods, Inc., 1025 Township St., Cincinnati, Ohio, effective Oct. 8.

USDA's Consumer and Marketing Service said that plant management has agreed to abide by Federal inspection requirements.

Inspection service had been suspended Sept. 29 (press release USDA 3038-70), when the plant was found to be operating under unsanitary conditions, officials said.

The Federal Meat Inspection Act and regulations, under which the inspection program is administered, require that all meat and meat products shipped in interstate and foreign commerce pass Federal inspection before and after slaughter, and that plants and facilities be operated under sanitary conditions.

UNITED STATES DEPARTMENT OF AGRICULTURE
Consumer and Marketing Service
Consumer Protection Programs
Washington, D. C. 20250

CP NOTICE 56

INFORMATION FOR: Division, Staff and Regional Directors;
Officers in Charge, Veterinarians
and Inspectors of the Consumer
Protection Programs

Restricted Ingredients

Pending a detailed listing of "restricted ingredients" by the Technical Services Division, the following are the only items defined:

- 1 Nitrites
- 2 Nitrates
- 3 Binders
- 4 Extenders
- 5 Material that would add an appreciable amount of nitrogen (protein) when added to a meat food product.

These are the ingredients referenced in the percentage declaration requirement in Section 318.17 of the Manual of Meat Inspection Procedures (Change 37).

Kenneth M. McEnroe

Kenneth M. McEnroe
Deputy Administrator
Consumer Protection Programs

UNITED STATES DEPARTMENT OF AGRICULTURE
CONSUMER AND MARKETING SERVICE

WASHINGTON, D.C. 20250

DEPARTMENT OF AGRICULTURE

Consumer and Marketing Service

**HUMANELY SLAUGHTERED
LIVESTOCK**

**Identification of Carcasses; Changes
in Lists of Establishments**

Pursuant to section 4 of the Act of August 27, 1958 (7 U.S.C. 1904), and the statement of policy thereunder in 9 CFR 381.1, the lists (35 F.R. 12862 and 14226) of establishments which are operated under Federal inspection pursuant to the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and which use humane methods of slaughter and incidental handling of livestock are hereby amended as follows:

The reference to cattle with respect to Beeville Packing Co., establishment 377, is deleted. The reference to Castle Brands, Inc., establishment 816, and the

reference to swine with respect to such establishment are deleted. The reference to swine with respect to Sunray Meats, Inc., establishment 2274, is deleted. The reference to sheep with respect to Jack Agee and Co., establishment 2281, is deleted. The reference to cattle with respect to Wagner Provision Co., Inc., establishment 2770, is deleted. The reference to cattle with respect to Schwartzman Packing Co., establishment 7003, is deleted. The reference to swine with respect to H.A.S. Sweetmeat, Inc., establishment 7025, is deleted. The reference to Cribbs Sausage Co., establishment 7424, and the reference to swine with respect to such establishment are deleted. The reference to swine with respect to Schafers Butcher Shop, establishment 7649, is deleted.

The following table lists species at additional establishments and additional species at previously listed establishments that have been reported as being slaughtered and handled humanely

Name of establishment	Establishment No.	Cattle	Calves	Sheep	Goats	Swine	Horses	Mules
Pioneer Packing Co.	372					(*)		
American Beef Packers, Inc.	807-A	(*)						
Northwest Packing Co.	2283	(*)						
Webb Packing Co.	7029					(*)		
Crow's Meat Co.	7048	(*)		(*)		(*)		
Community Abattoir, Inc.	7075	(*)				(*)		
E-Tex Packing Co.	7122	(*)	(*)					
Duffy Boneless Beef Co.	7305	(*)						
F. B. Purnell Sausage Co., Inc.	7404	(*)				(*)		
Field Packing Co., Inc.	7467	(*)						
Dealaman Enterprise, Inc.	7562	(*)						
New establishments reported: 11.								
Brander Meat Co.	25			(*)				
Kenton Packing Co.	36			(*)		(*)		
Estes Packing Co.	319		(*)					
Amarillo Packing Co.	2273					(*)		
Jack Agee & Co.	2281	(*)						
Double A Meat Packing, Inc.	5162			(*)		(*)		
Mount Vernon Meat Co., Inc.	6039			(*)				
Cedar Packing Co.	6118					(*)		
Penn Haven Meats, Inc.	6559		(*)					
Bergman Meat Packing Co., Inc.	6788		(*)					
Chef Reddy Meats Co.	7049		(*)					
Cessnun Abattoir	7082				(*)			
Park River Locker Plant	7618			(*)				
Niagara Lockers	7619			(*)				
Rocklake Locker Plant	7624			(*)				
Davidson's Processing Plant	7633			(*)				
Bud's Food Market	7637				(*)			
Dlc-Kota Meat Products, Inc.	7645			(*)				
Species added: 20.								

Done at Washington, D.C., on September 30, 1970

KENNETH M. McENROE,
Deputy Administrator,
Consumer Protection.

[F.R. Doc. 70-13262; Filed, Oct. 5, 1970; 8:45 a.m.]

UNITED STATES DEPARTMENT OF AGRICULTURE
CONSUMER AND MARKETING SERVICE

WASHINGTON, D.C. 20250

DEPARTMENT OF AGRICULTURE

Consumer and Marketing Service

[7 CFR Part 81]

POULTRY PRODUCTS

Injection or Mixing of Oil and Water Base Solutions

Notice is hereby given that the Department is considering proposals that will allow the injection or mixing of oil and water base solutions, alone or in combination, into poultry products. This notice solicits information relative to the desirability of allowing such products to be prepared, the amounts of the solutions, if any, that should be allowed to be added, and control measures that should be applied to such products to insure compliance with labeling requirements.

The solutions are purportedly added to inhibit the development of muscle dryness during oven preparation and to provide for the wider dispersion of flavoring agents. Typical poultry products of this type are raw poultry roasts, made from chopped or solid pieces of poultry with water base solutions that contain seasonings and phosphates, and raw turkeys injected with solutions of various compositions.

Pending publication of regulations establishing a general policy concerning such products, the Department is giving temporary approval for the production of such products if they meet the following requirements and the information currently available in the Department shows that the injected liquid is beneficial to the products. The labels must bear a prominent, legible, and descriptive name. The name must include a bold statement that declares the amount of solution added and the common or usual name of each of its ingredients stated in the order of predominance. The amount of the solutions in products approved has ranged from 3 to 6 percent.

The Federal Poultry Products Inspection Act prohibits the preparation of adulterated products. The law requires that the poultry products be considered adulterated "if any substance has been added thereto or mixed or packed therewith so as to increase its bulk or weight or reduce its quality or strength, or make it appear better or of greater value than it is." This provision requires that the Department carefully review all formu-

lations and processing procedures to insure that adulterated products are not produced by federally inspected plants.

It is recognized that the introduction of liquid into these products can result in adulteration if it serves no beneficial purpose. The range of solution percentages proposed for addition to these products makes it imperative that the Department obtain more data as to whether the addition of the liquid benefits the products in some way, what amount of liquid is necessary to produce such beneficial properties, and what labeling should be required to describe the products in accordance with the Act.

It is equally important to determine what processing controls should be employed by the plant to insure, and enable the inspectors to verify, that individual products would contain the permitted amount of liquid as described on their labels.

It is also necessary to consider whether requirements should be prescribed as to how the products should be handled during distribution in commerce so that the ultimate consumer is informed that the liquid base solutions have been added.

To insure that all relevant data and information on these products are available for consideration, the Department solicits to the fullest extent views and comments from all interested persons and organizations. These submittals should include, among other relevant material, substantive data and information to show whether liquid is necessary to prepare the products, and the amount, if any, required for such purpose.

It is proposed that the regulations would contain provisions on the following matters:

1. The identification of the specific products into which liquids can be injected, mixed, or otherwise added.

2. The kinds of liquids that may be added, such as oil, water, or combinations thereof.

3. The maximum percentage of liquid that may be added to the products.

4. The general operating procedures required to assure product compliance with applicable requirements, with details of the plant control measures to be submitted for approval with the individual label approval applications

5. The descriptions of labeling and of handling practices to be used during distribution in commerce to insure proper identification of the products when delivered to the consumer.

Any person who wishes to submit written data, views, or comments pertaining to the above-described subjects may do so by filing them in duplicate with the Hearing Clerk, U.S. Department of Agriculture, Washington, D.C. 20250, within 30 days after the publication of this notice in the *FEDERAL REGISTER*. All written submissions made pursuant to this notice will be made available for public inspection at the office of the Hearing Clerk during regular business hours in a manner convenient to the public business (7 CFR 1.27(b)). Further, any interested person who desires opportunity for oral presentation of views on this matter should communicate with the Director, Technical Services Division, Consumer and Marketing Service, U.S. Department of Agriculture, Washington, D.C. 20250 (Telephone Area Code 703-557-4391) so that arrangements can be made for such oral presentation within the aforesaid 30-day period. A transcript of all oral presentations will be made and filed in the office of the Hearing Clerk where it will be available for public inspection as provided above for written submissions. Comments on the proposal should refer of the *FEDERAL REGISTER*.

Done at Washington, D.C., on October 2, 1970.

G. R. GRANGE,
Acting Administrator.

[F.R. Doc. 70-13437; Filed, Oct. 7, 1970;
8:46 a.m.]

**UNITED STATES DEPARTMENT OF AGRICULTURE
CONSUMER AND MARKETING SERVICE**

WASHINGTON, D.C. 20250

[9 CFR Part 317]

COOKED SAUSAGE PRODUCTS

Addition of Cooked Poultry Products

Notice is hereby given that the Department of Agriculture has received a formal request that the Department allow, under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.), the use of cooked poultry products as ingredients for federally inspected cooked sausage products which bear common or usual names on their labels, such as frankfurter, frankfurt, frank, furter, wiener, vienna, bologna, garlic bologna, and knockwurst. The request proposes that the provisions of § 317.8(c)(40) of the Federal Meat Inspection Regulations (9 CFR 317.8(c)(40)) which permit the inclusion of raw poultry products in cooked sausage emulsions under specified conditions, be amended to allow the addition of cooked poultry products.¹

Statement of considerations. Section 317.8(c)(40) of the regulations prescribes standards of composition for cooked sausages generally and for specific types of sausages, such as frankfurters, and contemplates that each particular type of sausage meeting such specific standards will be labeled with a name as specified in the standard, e.g., frankfurters, that is common or usual for the particular type of sausage. The Federal Meat Inspection Act requires that a product which purports to be or is represented as a food for which a definition and standard of composition has been prescribed by the regulations under the Act shall conform to such definition and standard and bear the name of the food specified in the definition and standard. The Act further prohibits the distribution of products that are offered for sale under the name of another food and contains other provisions to assure that products are informatively labeled and do not have false or misleading labeling.

A common or usual name is one for which there is evidence of longstanding customary association with a specific

product which is distinctive because it contains certain specific ingredients, is prepared in a particular manner, or is unique in appearance, in texture, or in other distinguishing characteristics.

Cooked sausage is a unique sausage product which has traditionally been prepared from an emulsion only obtainable by the use of raw meat, and the present standard contemplates that cooked sausage will be made from raw meat although the use in a cooked sausage of previously prepared sausage of identical type (i.e., "rework") has been permitted up to 10 percent of the total ingredients because it does not change the character of the emulsion.

The Department invites information relative to the common or usual ingredients, method of preparation, and other properties unique to products bearing the common or usual names of cooked sausage products, e.g., "frankfurters," from persons familiar with this class of meat food product. The information will be used for the purpose of giving full and impartial consideration to the pending request.

All persons who wish to submit information relative to this matter may do so by filing such information in written form, in duplicate, with the Hearing Clerk, Room 112-A, U.S. Department of Agriculture, Washington, D.C. 20250, not later than 60 days after publication of this notice in the **FEDERAL REGISTER**. All written submissions made pursuant to this notice will be made available for public inspection at the office of the Hearing Clerk during regular business hours (7 CFR 1.27(b)). Comments on the proposal should bear a reference to the date and page number of this issue of the **FEDERAL REGISTER**.

Done at Washington, D.C., on October 2, 1970.

G. R. GRANGE,
Acting Administrator.

[F.R. Doc. 70-13438; Filed, Oct. 7, 1970; 8:46 a.m.]

¹ Such provisions are contained in § 319.180 of the revised regulations (35 F.R. 15599) effective Dec. 1, 1970.

UNITED STATES DEPARTMENT OF AGRICULTURE
CONSUMER AND MARKETING SERVICE

WASHINGTON, D.C. 20250

[9 CFR Part 317]

**MEAT CUTS AND CHOPPED MEAT
 PRODUCTS**

**Injection or Mixing of Water Base
 Solutions**

Notice is hereby given that the Department is considering proposals that will allow the injection or mixing of water base solutions into meat cuts or chopped meat products. This notice solicits information relative to the desirability of allowing such products to be prepared, the amounts of the solutions, if any, that should be allowed to be added, and control measures that should be applied to such products to insure compliance with labeling requirements.

The solutions are purportedly added with the aim of improving the color, tenderness, or palatability of the meat products after preparation for serving. They are variable in composition and usually consist of water mixed with approved seasoning materials and phosphates. They sometimes contain animal and vegetable fats, alone or in combination.

The products to which the solutions are added are customarily frozen before distribution and are raw or partially prepared in official establishments for final preparation prior to serving by public eating facilities such as "fast food" outlets and restaurants.

Pending publication of regulations establishing a general policy concerning such products, the Department is giving temporary approval for the production of products containing such solutions if they meet the following requirements and the information currently available in the Department shows that the injected liquid is beneficial to the products. The labels must bear a prominent, legible, and descriptive name. The name must include a bold statement that declares the amount of solution added and the common or usual name of each of its ingredients stated in the order of predominance. The amount of the solutions in products approved has ranged from 2 to 10 percent.

The Federal Meat Inspection Act prohibits the preparation of adulterated products. The law requires that the meat

products be considered adulterated "if any substance has been added thereto or mixed or packed therewith so as to increase its bulk or weight or reduce its quality or strength, or make it appear better or of greater value than it is." This provision requires that the Department carefully review all formulations and processing procedures to insure that adulterated products are not produced by federally inspected plants.

It is recognized that the introduction of liquid into these products can result in adulteration if it serves no beneficial purpose. The range of solution percentages proposed for addition to these products makes it imperative that the Department obtain more data as to whether the addition of the liquid benefits the products in some way, what amount of water is necessary to produce such beneficial properties, and what labeling should be required to describe the products in accordance with the Act.

It is equally important to determine what processing controls should be employed by the plant to insure, and enable the inspectors to verify, that individual products would contain the permitted amount of liquid as described in their labels.

It is also necessary to consider whether requirements should be prescribed as to how the products should be handled during distribution in commerce so that the ultimate consumer is informed that the liquid base solutions have been added.

To insure that all relevant data and information on these products are available for consideration, the Department solicits to the fullest extent views and comments from all interested persons and organizations. These submittals should include, among other relevant material, substantive data and information to show whether liquid is necessary to prepare the products, and the amount, if any, required for such purpose.

It is proposed that the regulations would contain provisions on the following matters:

1. The identification of the specific products into which liquids can be injected, mixed, or otherwise added.

2. The kinds of liquids that may be added such as water or meat broth.

3. The maximum percentage of liquid that may be added to the products.

4. The general operating procedures required to assure product compliance with applicable requirements, with details of the plant control measures to be submitted for approval with the individual label approval applications.

5. The descriptions of labeling and of handling practices to be used during distribution in commerce to insure proper identification of the products when delivered to the consumer.

Any person who wishes to submit written data, views, or comments pertaining to the above-described subjects may do so by filing them in duplicate with the Hearing Clerk, U.S. Department of Agriculture, Washington, D.C. 20250, within 30 days after the publication of this notice in the FEDERAL REGISTER. All written submissions made pursuant to this notice will be made available for public inspection at the office of the Hearing Clerk during regular business hours (7 CFR 1.27(b)). Comments on the proposal should bear a reference to the date and page number of this issue of the FEDERAL REGISTER.

Done at Washington, D.C., on October 2, 1970.

G. R. GRANGE,
Acting Administrator.

[F.R. Doc. 70-13439; Filed, Oct. 7, 1970;
8:46 a.m.]

